

Salt and Serenity

Cookie Butter and Chocolate Rugelach Roulades

The dough recipe is adapted from the September 1997 issue of Cook's Illustrated magazine. The filling recipe comes from my imagination!

Makes about 44 pinwheel cookies

Dough:

2 ¼ cups unbleached all-purpose flour

1 ½ tablespoons granulated sugar

¼ teaspoon salt

1 teaspoon ground cinnamon

½ teaspoon ground ginger

½ pound unsalted butter (2 sticks), chilled and cut into ¼-inch pieces

8 ounces cream cheese, chilled and cut into ½-inch chunks

2 tablespoons sour cream

Filling:

1 ⅓ cups cookie butter (also called speculoos spread)

1 cup semi-sweet or bittersweet chocolate chips

Glaze:

2 large egg yolks

2 tablespoons milk

Topping:

½ cup coarse sanding sugar

1. Pulse flour, sugar, salt, cinnamon and ginger to combine in food processor fitted with steel blade. Add butter and cream cheese pieces and sour cream; pulse until dough comes together in small, uneven pebbles the size of cottage cheese curds, about sixteen 1-second pulses. Do not over-process. You do not need to form dough into a ball in machine.
2. Turn mixture onto work surface, press into 9-inch-by-6-inch log, divide log into four equal portions and press each into 4 1/2-by-3/4-inch disk. Place each disk between two sheets of parchment paper; roll out to form 11 x 7 inch rectangle. Stack rectangles on baking sheet and freeze 30 minutes (or up to 1 month if stored in zipper-lock freezer bag).
3. Open jar of cookie butter and microwave jar (without lid) for about 30 seconds on 50% power, just until runny and easily spreadable.

4. Coarsely chop chocolate chips in food processor, using pulse button, about 5-6 pulses. Set aside chopped chocolate.
5. Remove one dough rectangle from freezer and using an offset spatula, spread $\frac{1}{3}$ cup cookie butter evenly over the dough, going right to the edges. Sprinkle on $\frac{1}{4}$ of the chopped chocolate and pat down gently with your fingers. Starting at the long side, roll the dough tightly into a cylinder. Freeze roll for at least 15 minutes. Repeat with remaining dough rectangles.
6. Adjust oven racks to upper- and lower-middle positions and heat oven to 375°F. Whisk egg yolks and milk in small bowl until smooth. Remove one roll from freezer. Trim off $\frac{1}{4}$ inch from each end of roll. Cut the roll into 1 inch pieces. Place cookies seam side down on parchment lined baking sheet. Leave at least 2 inches between cookies. Freeze cookies for at least 15 minutes. (Frozen roulades, if well wrapped, can be frozen in a zipper-lock bag up to 6 weeks.)
7. Brush top and sides of frozen crescents with egg-milk mixture. Sprinkle lightly with coarse sanding sugar. Bake roulades, turning baking pans from front to back and top to bottom halfway through baking time, until golden and slightly puffy, 21 - 23 minutes. Carefully transfer hot, fragile cookies to cooling rack using thin-bladed spatula. (Can be stored in an airtight container up to 4 days.)